

## Core Unit: Food Availability & Selection Task 1

### PART C : Report

(Total 20 marks)

(P1.2)

1. Design and Conduct a Survey to investigate the types of foods chosen by people representing your group and the reasons for their choices.
2. Evaluate the information gathered in the survey, and write a short report outlining the conclusions you have made and stating if this is similar to other information you have gathered from other sources such as Textbooks, Magazines, Internet articles.
3. Hand in a copy of your survey.

10 MULTI  
QUESTIONS

Part D :  
(P4.1,4.2)

Total (20 marks)

Practical Work:

1. Working in pairs - you will prepare, cook and serve a simple dish which reflects one of your selected study group choices of food that they would eat.
2. Write a  $\frac{1}{4}$  page justification for your choice of recipe.
3. Prepare a time plan for the preparation of the dish in class.
4. Present your dish in a style appropriate to your study group choice. For example if you were cooking for a child, you would decorate the table and present the food in the style a child would like.
5. Hand in the full and modified recipe for 2 people with your food order on the specified date. The food order form is attached listing food already in stock. Any extra food not listed should be added. A maximum of 250g of meat per pair is allowed to be ordered.
6. Bring required equipment on the assessment practical day. (Apron, hat, tea towel and container)
7. You will be marked on your choice and justification of recipe, organisation, presentation of food and clean up procedures used throughout the practical assessment task.